APPENDIX A **Serial No.: 09/306,552**

1. A method for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the plurality of bottles to a level producing at least about a 6 log reduction in spore organisms;

[aseptically] filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute.

13. The method [according to claim 1,] for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the plurality of bottles;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute wherein disinfecting the outside surfaces of the plurality of bottles is provided by hydrogen peroxide.

17. The method [according to claim 1,] for aspectically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs wherein the aseptically sterilized foodstuffs are sterilized to a level producing at least about 12 log reduction in *Clostridium botulinum*; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute.

[18. The method according to claim 1, wherein the aseptically disinfected plurality of bottles are sterilized to a level producing at least a 6 log reduction in spore organisms.]

19. The method [according to claim 8,] for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute, further including disinfecting the interior of the plurality of bottles with a hot hydrogen peroxide spray wherein the residual level of hydrogen

peroxide is less than about .5ppm.

21. A device for aseptically bottling aseptically sterilized foodstuffs having at least about a 12 log reduction in *Clostridium botulinum* comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the plurality of bottles;

means for aseptically filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs; and

means for filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute.

35. A method for aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the plurality of bottles to a level producing at least about a 6 log reduction in spore organisms;

filling the aseptically disinfected plurality of bottles with the aseptically sterilized foodstuffs wherein the aseptically sterilized foodstuffs are sterilized to a level producing at least about a 12 log reduction in *Clostridium botulinum*; and

filling the aseptically disinfected plurality of bottles at a rate greater than 100 bottles per minute, further including disinfecting the interior of the plurality of bottles with a hot hydrogen peroxide spray wherein the residual level of hydrogen peroxide is less than about .5ppm.